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MATERIALS

KNEADING MACHINE SMART CHEF 1800 - BH152



ART .NR. 50152 » KNEADING MACHINE SMART CHEF 1800 – BH152 «



GEBRAUCHSANLEITUNG LESEN UND
BEACHTEN! ANWEISUNGEN BEFOLGEN!

DEUTSCH

ENGLISH

Model- und Zubehöränderungen vorbehalten!



Model: KNEADING MACHINE SMART CHEF 1800 – BH 152

Rated voltage: 220-240V~

frequency: 50-60Hz

Power consumption: 1800W

Protection class: II

Manufacturer: Sanlida Elcetrical Technology CO.,Ltd

Keep this manual for future reference and pass it on with the equipment to any future users

General Safety Instructions

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and, if possible, the box with the internal packing. If you give this device to other people, please also pass on the operating instructions.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use. Do not use it outdoors (except if it is designed to be used outdoors). Keep it away from sources of heat, direct sunlight, humidity (never dip it into any liquid) and sharp edges. Do not use the appliance with wet hands. If the appliance is humid or wet, unplug it immediately.
- When cleaning or putting it away, switch off the appliance and always pull out the plug from the socket (pull on the plug, not the cable) if the appliance is not being used and remove the attached accessories.
- Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the plug from the socket (pull the plug itself, not the lead).
- Check the appliance and the cable for damage on a regular basis. Do not use the appliance if it is damaged. Do not try to repair the appliance on your own. Always contact an authorized technician. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Use only original spare parts.
- Pay careful attention to the following "Special Safety Instructions".

Children and Frail Individuals

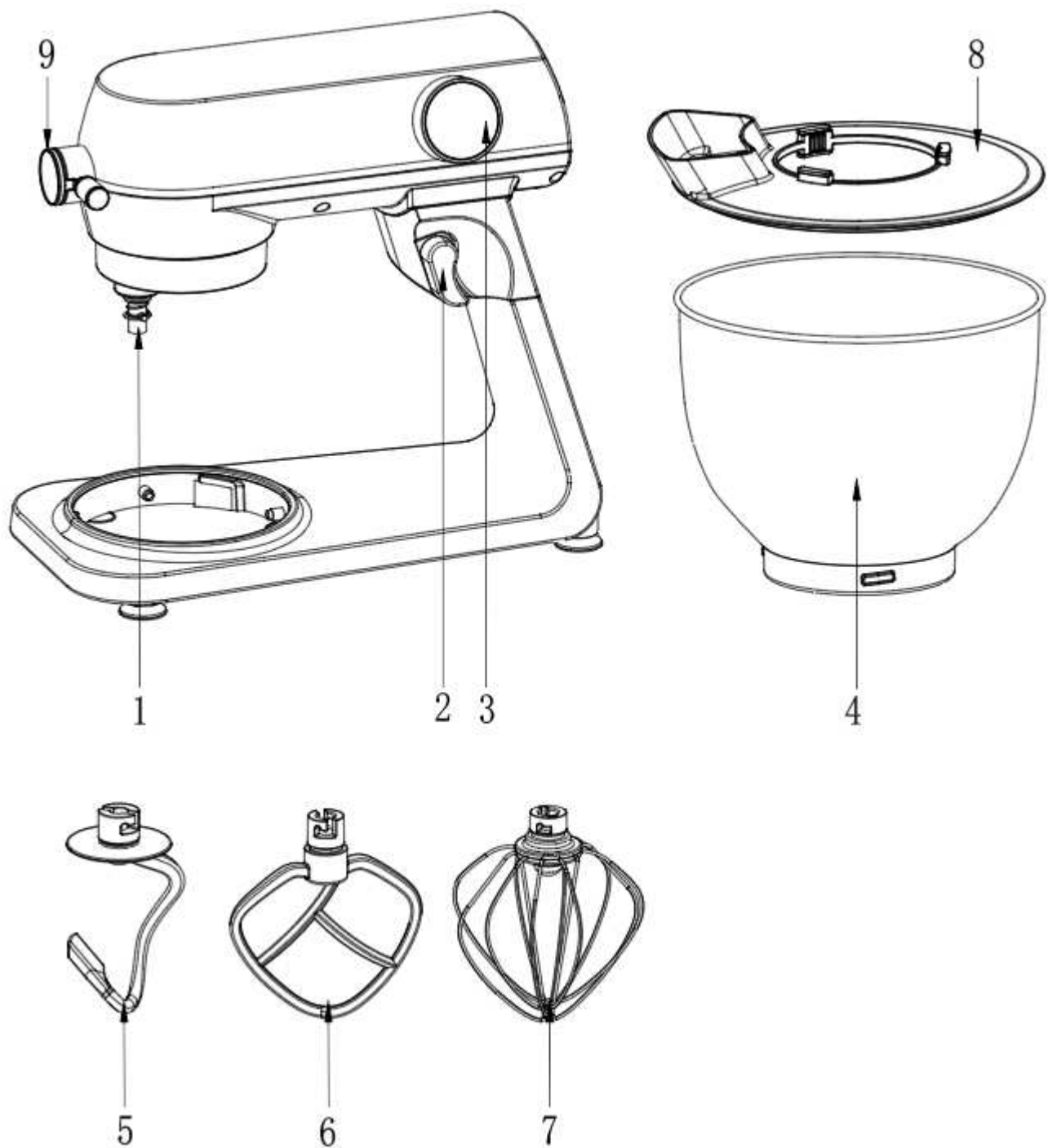
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
Caution! Do not allow small children to play with the foil as there is a **danger of suffocation!**
- When using accessory blender and chopper, the appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- This device is not a toy. Children shall not play with the appliance.
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

Special safety Instructions for this Machine

- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use. Do not use appliance for other than intended purpose.
- CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Only operate this machine under supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is working.
- Place the machine on a smooth, flat and stable working surface.
- Do not insert the mains plug of the machine into the power socket without having installed all the necessary accessories.
- -This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety
- -Children should be supervised to ensure that they do not play with the appliance
- -This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- -If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

- - This appliance is intended to be used in household and similar applications such as: - staff kitchen areas in shops, offices and other working environments; - farm houses; - by clients in hotels, motels and other residential type environments; - bed and breakfast type environments.
- -This appliance shall not be used by children. Keep the appliance and its cord out of reach of children
- -- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years
- - Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning
- The period after which the equipment reaches automatically off mode was less than 1 min.
- **CAUTION: Ensure that the blender is switched off before removing it from the stand.**

1、 Overview of the Components

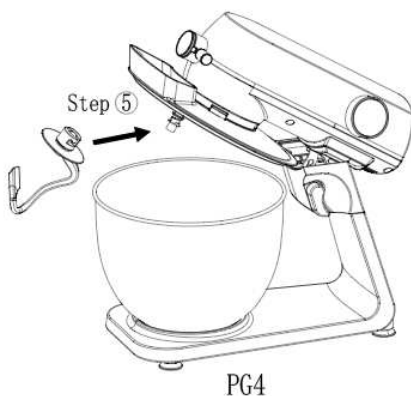
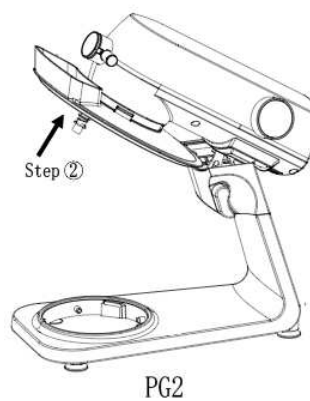


Main Components and Standard Accessories:

1	Output shaft	6	Beater
2	handle metal ball	7	Whisk
3	Touch panel display	8	Pot cover
4	Mixing bowl	9	Front cover
5	Dough hook		

2、 How to use the machine

- 1.Before use, wash the accessories by clean water, rinse and dry.
- 2.Press the head of the machine, then rotate (press) the rise button (2) clockwise, the upper body will lift up automatically. (PG 1 & 2).
3. Weigh the food and water to be processed into the mixing bowl, then assemble the mixing bowl (4) on the machine (step ①), rotate clockwise until the buckle is screwed in and locked (step ②); (PG3)
4. ; Do not exceed the amount of dough - the total weight can hold up to 1.5kg;
- 5.Install the required accessories (5), (6) and (7) (only one of the three can be used at a time) onto the head mixing output shaft (1), push the accessories to the top, and then turn a quarter turn counterclockwise to the locking position; (PG4&5)
- 6.Press the head of the machine, the machine will automatically lock the head button (2), which is in the horizontal position; (PG6)。
- 7.Rotate the speed knob (3) to the position of 0 to make the appliance stop.
- 8.Place the machine on a flat, clean and dry table, then plug in the plug and turn on the power switch.
- 9.Rotate the speed knob (3) to the required speed - start mixing;
- 10.After the dough meets the requirements, turn the speed knob (3) back to gear 0 to finish.
- 11.Press the head of the machine by hand, rotate the lifting knob (2) clockwise, lift the upper body, rotate the mixing bowl counterclockwise, remove the mixing bowl and take out the dough.



3、LED Description of function operation



1. Switch machine:

- a Access to power supply, The display lights and flashes . The Touch display is all on . In standby state.
- b In standby state, no action for 1 min, the display will dim and enter dormant mode.
- c When dormant, touch  to wake up, the screen relights and enters standby mode.

2. Speed adjustment mode:

Standstandby and working state, Touch 、 speed shall change accordingly.Touch  Machine runs to display speed, Touch again machine stops working.

3. LED countdown function set:

After the speed setting is complete,Touch  time numbers flicker,Touch 、 time changes accordingly.After the countdown is set,Touch  machine started working,The display is inverted as"0",Machine stops working. During the work, with the touch  break-off, The speed can be changed (touch 、) And time (touch ) ,Touch again  machine works normally.

4、 Adjusting the Levels and Using the Dough Hook for not more than 2kg of Mixture

Use	Picture	Levels	Time(Min)	Maximum	Operation method
Dough hook		1-3	3-5	1000g flour and 538g water	1 speed run for 30s, the 2 speed run for 30s, and then the 3 speed run for 2 min to 3 min to form a cluster.
Beater		2-7	3-10	660g flour and 840g water	2 speed run for 20s, the 7 speed run for more than 2min40s
Whisk		8-10	3-10	3 egg whites (Minimum)	Open 8- 10 speed to run 3min above.

5、Optional attachment :Meat Mincer Function

How to assemble and use meat mincer

1)To install the meat grinder accessories, first install the meat grinder blade M6 on the head of the meat grinder screw M4, put on the required meat grinder cutter M7 (coarse hole, medium hole or fine hole), pay attention to align the groove between the meat grinder blade M6 and the meat grinder m3, and tighten the locking nut M5 on the meat grinder M3. (PG1)

2)Disassemble the front cover (PG2).

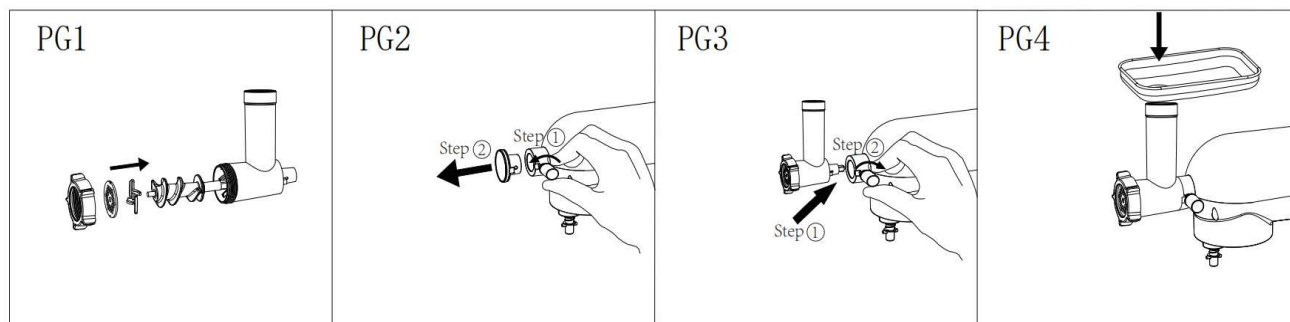
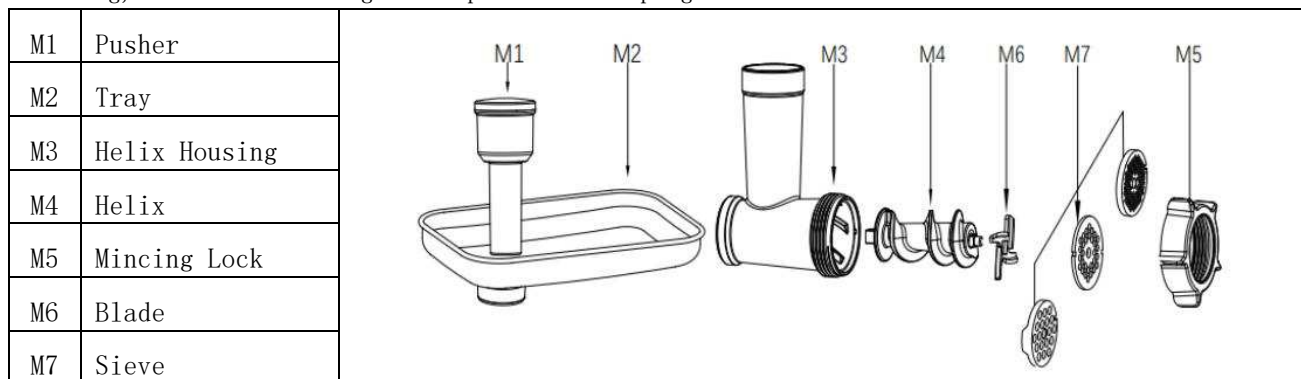
3)Press the eject button at the front of the machine, hold the meat grinder M3, connect it to the transmission part of the front cover, and rotate it counterclockwise to the locking position. (PG3)

4)Align the discharge port of tray M1 with the feed port of meat grinder m3 and install it in place (PG4)

5)Place a container at the outlet of the meat grinder. Clean the pork and cut it into strips. The width should not exceed the feed inlet of the tray M2.

6)Insert the power cord plug into the socket, then set the speed knob to gear 3, put the meat on the tray M1 and put it into its feeding port. Please use the pusher M1 to slowly press the meat into the feeding port of the meat grinder. Do not put your fingers into the meat grinder M3.

7)After using, switch to setting 0 and pull off the plug.



Recipes suggestions:

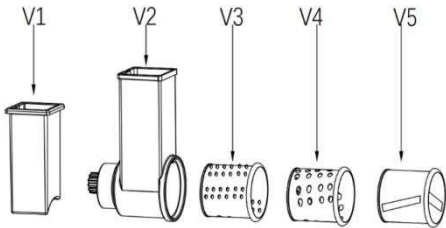
Take the bone out of the meat and cut it into 2.5cm pieces. Insert the plug into the socket, then set the speed control to 1-3, put the meat into the container, and it can work continuously for 3kg at one time. Please stop working after working continuously for 5 minutes, not for 15 minutes. So as not to affect the performance of the machine.

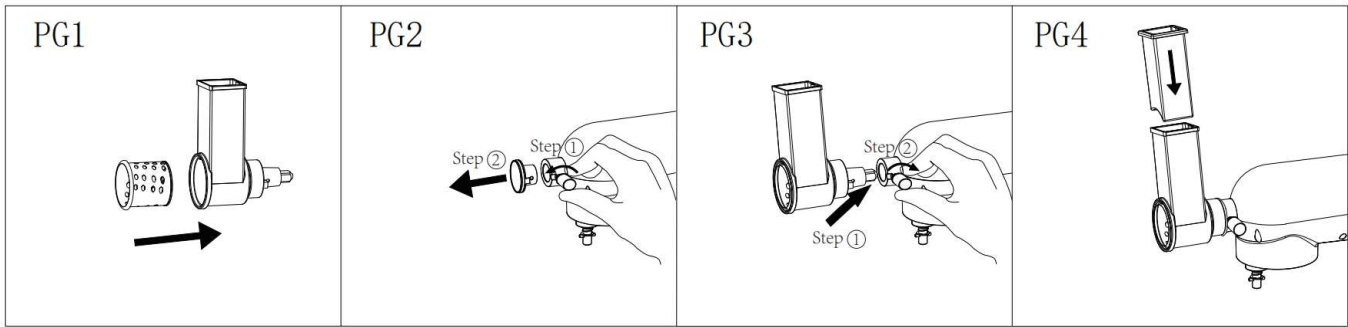
6、Optional attachment :Vegetable slicer function

How to assemble and use vegetable slicer

- 1) Remove front cover 9.
 - 2) Load the selected blade (fine shredder V3, coarse shredder V4, slicer V5) into the interior of the vegetable cutting housing v2. (PG1&2)
 - 3) Press the eject button at the front of the machine, connect the connection of the vegetable cutting housing V2 to the transmission part of the front cover, rotate counterclockwise and lock it. (PG3)
 - 4) Place the container under the outlet of the housing.
 - 5) Cut potatoes or other vegetables into pieces, the size is suitable for the import of vegetable cutting housing.
 - 6) Insert the plug into the socket and set the speed control to 3-5. Push the vegetable into the inlet of the feeding tube and press gently with the pusher v1. (PG4)
- (Reminder; do not press by finger)

- 7) After use, adjust the speed knob to 0 and unplug the power plug.

V1	Pusher	
V2	Vegetable Cutting housing	
V3	Fine shredder	
V4	Coarse shredder	
V5	Slicer	

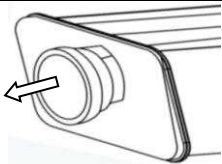
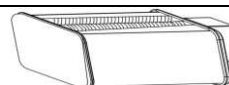


Recipes suggestion:

Cut the solid food into long strips, pass through the incision, insert the plug into the socket, set the speed control to 3-5, and then apply appropriate force above the push block to press the food. Please stop working after continuous operation for 5min, and do not work continuously for 15min. So as not to affect the performance of the machine.

7、Optional attachment :Pasta maker function:

How to use the Pasta maker

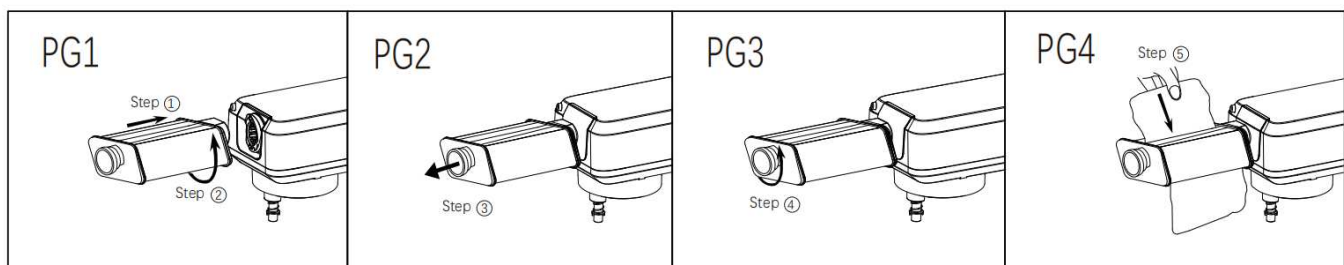
Attachment	Function	Speed	Noodle width	Pull out of the arrow and rotate 	Roller settings chart	Suggested use
	Pasta Roller	3-10	Up to 140mm		1-2	Kneading and tinning dough
	Fettuccine Cutter	3-10	6.5mm		3-4	Egg noddles
					4-5	Spaghetti,Fettuccine,Iasagna noddles
					6-7	Thin fettuccine,Tortellini,Linguinei
	Spaghetti Cutter	3-10	2mm			

BEFORE FIRST USE

To avoid damage, do not wash or immerse the attachment in water or other liquid. Do not wash in dishwasher.
Note: These attachment are designed for making pasta dough only. Do not cut or roll anything other than pasta to avoid damaging your pasta maker.

ASSEMBLING & USAGE

- 1) Take out the **front cover 9** of stand mixer, and select the attachment that you need.
- 2) Step 1:Insert the pasta roller into the hub. Step 2:Contrarotate for fits into the square of hub socket.(PG1)
- 3) Step3: Pull the pasta roller adjustment knob straight out after the attachment is completely secured to the mixer.(PG2)
- 4) Step4: Turn to setting according the noodle width that you need.(PG3)
- 5) Step5:Put the plug into the socket,and **set up the speed to 2-6 level**. Feed flattened dough into rollers to knead.(PG4)
- 6) Please reduce the speed to 0 and unplug the power cord after finish using.



ATTENTION:

1. Cut dough into sections that fit in the pasta roller.
2. Pull the pasta roller adjustment knob straight out and turn to setting 1. Release the knob, making certain the pin on the pasta roller housing engages the opening on the back of the adjustment knob, allowing the knob to fit flush against the roller housing.
3. Feed flattened dough into rollers to knead. Fold dough in half and roll again. Repeat until dough is smooth and pliable and covers the width of the roller. Lightly dust pasta with flour while rolling and cutting to make it dryer and separation.
4. Feed dough through rollers to further flatten the sheet of dough. Charge the roller to setting 3, and repeat the rolling process. Continue to increase roller setting until desired thickness is reached. Do not fold the dough during this step.

5. To make noodles, exchange the pasta roller for the cutter of your choice. Feed the flattened sheets of dough through the cutter. See the "Function chart" to determine the correct thickness for each type of pasta.
6. You can sprinkle with dry flour to the dough if the noodles are too soft and become cracked.

8、Analysis of common problems

Phenomenons	causes	Solutions
The machine suddenly stops working during use.	It may be that the machine runs too long, or the ambient temperature is too high, resulting in the machine's motor temperature being too high; the machine starts the overheating protection program, automatic shutdown.	Gear reset to "0", unplug the power, wait for the machine to return to room temperature can be restarted (generally need 15-30 minutes, the room temperature varies cooling time).
Turning the gear knob machine does not run	Check if the plug is in good contact with the socket.	Verify that the power plug is plugged into the outlet.
	Check if the power is out.	Wait for power before operating
	Check if the rise button spring back in place.	Make sure the headstock is stuck in place.
Excessive noise when the machine is running	①The machine will work louder in high gear than in low gear. ②The amount of food stirred is too large, resulting in overloading the machine. ③Voltage is unstable. ④Working time is too long.	① Choose the right gear to stir food according to the recommendations in the manual ② Reduce the amount of stirring. ③If the voltage is unstable, wait for the voltage to stabilize before using. ④If the working time is too long, stop and cool down for a while before using.
The machine speed drops, or the speed is unstable	① Whether the room temperature is low, causing the lubricant in the machine to harden. ②The ingredients stirred are too hard and too much, resulting in too much load on the machine. ③Whether the voltage suddenly becomes low.	①Remove the mixing bowl and let the machine idle for 5 minutes to soften the lubricant in the machine and restore the speed stability. ②Reduce the mixing volume and let the machine work according to the normal workload. ③When the voltage is stable, use the machine again.
Machine swaying and shaking when working	①Check if the foot pad on the base is off. ②Whether the machine is placed on a smooth and flat countertop for use.	①Check if the foot pad on the base is off. ②Place on a smooth and flat countertop for use
The headstock can't spring back to reset after putting on the anti-splash cover and mixing bowl	Check that the anti-splash cover is in place and the mixing bowl is assembled.	Rotate the anti-splash cover and assemble it in place, and assemble the mixing pot in place.
Dough darkening found after use	Black powder falls onto the dough at the mixing head.	Please check that the mixing head and hook are dry and that no water or dust is present on the surface before use.

9、Cleaning

Body Cleaning	1. Do not immerse the machine in the water. Do not use water to shower directly on top of the machine to prevent the host body from entering the water to avoid short circuits, electric shock, leakage, rust, and other failures. 2. Do not use a dripping wet towel to wipe the machine 3. Do not use detergent/vinegar/salt and other corrosive, strongly acidic, strong alkaline cleaning products to clean the machine body, otherwise accessible to damage the machine's surface. 4. Do not use sharp and rough tools such as wire balls to brush the accessories. Otherwise, it is easy to damage the surface of the accessories.
Accessory Cleaning	1. Do not put the cast aluminum parts into the dishwasher or wash them with corrosive, strongly acidic, or alkaline cleaning products. Please do not put them into the dishwasher for cleaning. (Except for stainless steel parts or surface-treated Teflon parts and electrophoresis parts) 2. Do not soak for a long time in detergent, saltwater, vinegar, and other corrosive liquids; use in time to clean accessories. 3. After cleaning, dry the accessories, mainly to keep the internal parts dry in time.
Special Cleaning	1. The rotating output shaft will produce a bit of black trace due to high speed and friction when the machine is working. After each use, please clean it promptly and keep the part dry. 2. Pay attention to the sharp blade and related sharp edge parts or accessories.
Preservation and maintenance	1. You can use olive oil to apply on the blade's surface, knife plate, and mixing pot to ensure the dry and wet environment to oxidize it. 2. When not in use, you can cover the machine with a packaging bag and place it in a dry environment.

10、Disposal



Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility.

Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.

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